

NUTRITIONAL CARE POLICY	API
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NUTRITIONAL SERVICES	NMS
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**POLICY:**

- Menu Planning:
  - A seven (7) day, restaurant style selective menu is used to accommodate general therapeutic diets such as Regular, Soft, Bland, Sodium controlled, Calorie controlled, Sodium and Calorie controlled, Fat controlled, Clear liquid, Full liquid and Puree diets. The Clinical Dietitian will make adjustments for additional modifications as ordered by the physician.
  - Menus for holidays are prepared to fit the occasion and diet restrictions.
  - For a variety of selections, fitness and for modifications for other diets, the menu includes:
    - At Breakfast:
      - ◆ A choice of fruit and juices; cold and prepared cereal; a choice of entrees and variety of breads and beverages.
    - At Lunch or Dinner:
      - ◆ A choice of soup or salad; multiple entrees with accompaniments; a choice of desserts, one of which is fruit; variety of breads and beverages.
  - A selective menu is offered to those patients who are on regular diets and therapeutic diets.
  - Surgical/clear and full liquid diets, Puree and T and A diets are standard diets. Samples of these diets for one day are included.
  - Nourishment or between meal feedings required by the diet prescription or physician's order are planned by the Clinical Dietitian or Director of Nutritional Services and delivered to patients at 7:30 AM, 11:00 PM, or 4:00 PM.
  - Nutritional Services is responsible for supplying any needed nourishments and supplies to all kitchenettes on patient floors.